

# LUNCH TASTING MENU

Five Courses £55pp - Wine (optional) £35pp  
Wednesday - Saturday - 12-1.30pm

**stones**  
RESTAURANT

## Sweetcorn Velouté **gf vo veo**

smoked eel & potato salad - basil oil

'AUS' Estate Reserve Chardonnay | Victoria, Australia

## Roasted Beetroot **gf v veo n**

whipped feta - pickled onion - hazelnut granola

Vouvray 'Les Bosquettes' Domaine Sauvion | Loire Valley, France

## Confit Duck Leg Croquette

spring onion - cucumber - sesame - hoi sin

Holmes Point Pinot Noir | Marlborough, New Zealand

## Grilled Fillet of Halibut **gf**

creamed cabbage & bacon - crispy potatoes - green peppercorn sauce - watercress

Chablis Chartron et Trebuchet | France

## White Chocolate Set Cream **gfo vo**

lemon mousse - homemade shortbread - brownie ice cream

Elysium Black Muscat | California, USA

## Add a Cheese Board to Share (£10.50) **gfo vo**

wookey hole cheddar - smoked brie - dovedale blue - cornish yarg - peakland white -  
kidderton ash goat's - assorted crackers - homemade chutney - celery salted butter

Recommended : Niepoort Vintage 1997 | Douro, Portugal (£8.00)



pto for Wine Pairing Tasting Notes

Please note, the restaurant closes at 3.30pm to allow us time to prepare for our evening service.

If you have a specific allergy or dietary requirement, please let us know.

**v** vegetarian | **vo** vegetarian option | **gf** gluten free | **gfo** gluten free option | **n** contains nuts

